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Farmer's and Gardener's Remembrancer.

[BY THE EDITOR.]

ON MAKING AND PRESERVING CIDER.

[Concluded from p. 73.]

13. It is often the case that those who undertake to be very philosophical in the process of manufacturing cider, make a troublesome and expensive job of it, and after all, spoil their liquor. They cause it to undergo so many fermentations, while exposed to the open air, that it loses all its carbonic acid gas, or fixed air, and, perhaps, a part of its alcohol, or vinous spirit. If the whole fermentation, which is necessary to change the raw apple juice into sound and rich cider could be conducted in *closed* vessels, according to Dr. Darwin's theory, as given paragraph 11, page 73, the products of such fermentation, which are alcohol, and carbonic acid gas, would be preserved, become incorporated with the liquor, and cause it to be rich and lively, without being harsh and heady. By exposing new cider in open vessels, till the acetous fermentation has produced its results, the carbonic acid gas is expelled, but a part of the alcohol is retained. Hence vinegar will intoxicate, if drank in sufficient quantity. But the carbonic acid gas, retained in cider, properly manufactured, exhilarates, without inebriating; stimulates and enlivens, instead of operating like an opiate, and causing those who drink it to become at once wild and stupid. It is the want of understanding these principles which lead so many would-be philosophical geniusses to *doctor off* their cider, and punish themselves by *drinking off* the *dead liquor*. They rack and rack, fine and super-fine their cider till it becomes as vapid as dish water, and as sour as lemon juice, or a something which tastes like a compound of both those articles. It is much better to proceed according to a common practice of New England cider-making, viz. Take the must, or new cider directly from the press. Strain it through straw or a coarse sieve into clean and sweet casks, give it no more vent during fermentation than is necessary to prevent the bursting of the vessels, and not draw off till it is drawn for use. It is necessary, however, during the fermentation to keep the casks full that the matter which rises may be thrown out of the vessel.

14. It was well observed by Mr. Winkley, in his communication respecting the mode of making cider, adopted by the religious society, called Shakers, (republished from the Massachusetts Agricultural Repository, in our our paper, Vol. I. No. 48, p. 377) that "the slower cider is in fermenting, the better it will be." The reasons are these—If cider ferments slowly, it generally stops working at the end of the vinous fermentation, and does not pass to the acetous fermentation, which would convert it into vinegar. And if the fermentation proceeds slowly the fixed air has time to combine, and become incorporated with the liquor instead of escaping into the atmosphere. By mixing a proper quantity of alcohol (spirit of any kind) with cider fresh from the press, you may stop the acetous, and of course prevent the putrid fermentation. But the spirit so mixed hastens the vinous fermentation, which, as before observed, is the *only* fermentation which can be suffered in making *good* cider. The alcohol will check the turbulence of the fermenting liquor, by combining with the carbonic acid gas, which causes the fretting and fuming as well as gives the life of the liquor. Thus Nicholson's Fourcroy (Art. Alcohol) says, "*alcohol dissolves the carbonic acid gas, which it condenses and liquefies more than in the proportion of a volume equal to its own.*"

15. We learn that the Religious Society, mentioned above, make use of cider-spirit, distilled from the lees of cider, to regulate the fermentation of their new cider and fit it for the table. They do not, however, make use of their cider-spirit till they have racked off their cider, about the first of January. They then add from one to three gallons of the spirit to a barrel of cider, and "bung it down air tight, and let it stand till it becomes of mature age."* This appears to have been the principal improvement, which has rendered the cider manufactured by the Society so famous, and caused it to command an extraordinary price in market. A friend of ours, however, has a mode of using the cider-spirit in refining his cider still less troublesome, and we believe at least equally efficacious. This gentleman mixes from one to two gallons of cider brandy with his cider, when fresh from the press, and immediately closes the barrel perfectly air tight. In about a month's time, in the ordinary temperature of a common cellar in the latter part of autumn, his cider is perfectly fermented, and purified, so as to be in its best state for the table, without the trouble of *stumming* his casks with brimstone, and hazard of their bursting, or any necessity of racking off his liquor.

16. The quantity of spirit to be thus mixed with cider, we conclude should be in some proportion to the strength of the *must*. If that contains a good deal of spirit it will ferment quietly and quickly, otherwise it will be turbulent, and must have vent, or it will endanger the vessel which contains it, and soon become flat and sour. The same thing will take place with malt liquor. Ale, or *strong* beer, which contains considerable alcohol, can be bottled without difficulty; but small beer, which has but little alcohol, is apt to burst the bottles. And in bottling cider a spoonful or two of brandy, or other spirit mixed with the cider in the bottles will prevent that violent effervescence, which might otherwise burst the bottles. Some writers say, that sugar, honey, molasses, or other sweet substances mixed with new cider, will strengthen it, and prevent its fermenting to excess. This is probable, for any sweet substance mixed with a due quantity of water, or other mild liquid will generate alcohol, and the latter will combine with the fixed air, and thus put a stop to its turbulence. But, doubtless, to fine cider with saccharine matter would require a longer time than with alcohol, and we doubt whether it would be so safe or so effectual to use the former as the latter in close vessels.

* See N. E. Farmer, vol. i. p. 377.

17. An English writer says, that an infusion of hops is useful in cider to give it a flavor, and an agreeable bitter. Another recommends grinding elder berries with the fruit, which gives the cider a fine color as well as flavor. Rye whiskey is likewise recommended as a good substitute for cider-spirit to mix with new cider. Ginger, cinnamon, spices, raisins, &c. have their advocates who assure us they are very good ingredients in cider. But we believe genuine cider-drinkers prefer the clear apple juice. Some advise to make use of bullock's blood, calf's feet jelly, isinglass, &c. &c. which may be well if the cider needs *doctoring*, but we believe it best to make vinegar of cider which requires to be medicated with such materials to render it palatable and wholesome.

18. The Complete Farmer's Dictionary says, that "the best shaped vessels for keeping cider in are those in which the barrel boards are straight, the vessel broader at one end than the other, and standing on the lesser end with the bung hole in the top. The advantage of this form is that in drawing off the cider, though but slowly, the skin or cream, contracted by its fermentation descends and covers the liquor by means of the tapering of the vessel, and thereby preserves to the last the spirits of the cider, which would otherwise evaporate and waste." A sensible writer, whose essay was republished from the "*Farmer's Weekly Messenger*," in our vol. i, p. 155, has made it apparent that white oak iron bound hogsheads, made of heart stuff, well painted, and of a size to hold about three barrels and a half, and smeared over with some kind of refuse oil, with a little Spanish brown and lamp black, once in three years will prove more convenient and economical than such barrels as are commonly used. Besides cider ferments more kindly, and keeps better in large than in small vessels. Beer vessels are said to be bad for cider. They spoil cider, and cider spoils beer. New vessels made of seasoned oak do well; but those which have been used do better. The Religious Society mentioned above, clean casks by taking them from the cellar as soon as convenient after the cider is out, (reserving the lees for stilling) and rinse each clean, first with a pail full of scalding water, then with cold, leaving the casks with the bungs down for a day or two. They are then bunged tight and returned to the cellar, or some convenient place, proper for their reception. Previous to filling the casks for the season they are scalded and rinsed as above mentioned.

19. Mr. J. Hommedieu, of New York, directs, when casks have more or less of a sour or musty smell, to take at the rate of about a pint of unslacked lime for a barrel, put it in and pour in three or four gallons of hot water, or more for a larger cask; shake it well, giving it some vent; let it stand till cooled, and then rinse it with cold water. This operation to be repeated till the cask smells perfectly sweet. *Stumming* casks, or fumigating them, together with the cider may be advisable, especially when spirit is not incorporated with the cider when fresh from the press. Stumming is thus performed. Take a strip of canvas cloth, about

twelve inches long and two broad; let it be dipped into melted brimstone; when the match is dry let it be lighted and suspended from the bung of a cask (in which there are a few gallons of cider) until it be burnt out. The cask must remain stopped for an hour or more and then rolled to and fro, to incorporate the fumes of the match with the cider; after which the cask may be filled. If the stumming be designed only to suppress improper fermentation, the brimstone match is sufficient; but if it be required to give any additional flavor to the cider, some powdered ginger, cloves, or cinnamon, &c. may be strewed on the match when it is made.

[From the New Hampshire Sentinel.]

CHESHIRE AGRICULTURAL SOCIETY.

The annual Cattle Show and Exhibition of Manufactures for the County of Cheshire, was held at Westmoreland on Wednesday the first instant.

An assemblage of a large number of our wealthy, intelligent and experienced farmers afforded the gratifying assurance that an undiminished interest is still felt in the concerns of the Agricultural Society.—The previous arrangements for the day were carried fully into effect.

The awarding committees, previously appointed, attended and discharged their duties promptly and judiciously.

In the morning the hours from 8 to 10 o'clock were devoted by the Society to the transaction of business.—About twenty new members were admitted.--The following officers were elected for the ensuing year:—

Samuel Findlay, of Acworth, *Pres.;* Stephen Johnson, Walpole, *1st Vice Pres.;* Elijah Belding, Swanzey, *2d Vice Pres.;* Thomas M. Edwards, Keene, *Secretary;* Daniel Bradford, do. *Treasurer;* Martin Butterfield, jr. Walpole, *Librarian;* Thomas C. Drew, of Walpole, Aaron Hodskins, do. Simeon Cobb, Westmoreland, Salma Hale, Keene, Ephraim K. Frost, Swanzey, Elijah Alexander, Winchester, *Executive Committee.*

At 12 o'clock, as is usual the Society formed in procession, and under the direction of Captains Greene and Wheeler, proceeded to the meeting house. After appropriate Services of prayer and music, an address suitable to the occasion was delivered, and the reports of the several awarding committees were read.—The address by Mr. John Lancaster was an ingenious and sensible performance—full of suggestions relating to almost every branch of husbandry.

The Society returned and partook of an excellent dinner prepared by Samuel Winchester.

The exhibition was highly respectable. In *Stock* it perhaps cannot be said to have been *superior* to some which have preceded it. The number of animals presented was hardly as large as on some former occasions, though many of them were of the very first class—The working oxen and young stock were particularly good. The value of the former was tested by actual trial. The drawing match afforded a fine display of activity and strength.

In the other branch of the exhibition there was a decided superiority.

The specimens of woollen and linen Cloths, and flannels, were honorable to the competitors, and displayed a perfection in household manufactures which until within a few years was wholly unknown in our County. The grass bonnet, presented by Miss Parker, was a successful imitation of the finest quality of the taseful and expensive Leghorn, and very justly much admired.

The following reports of the awarding committees render any further particulars unnecessary.

ON WORKING OXEN AND STEERS.

The Committee, consisting of Aaron Hodskins, of Walpole, Jotham Lord, jr. Westmoreland, Elijah Parker, Keene, and Leonard Thayer, of Acworth, having examined all the Oxen offered for premiums, and observed their strength and skill in drawing, award—

To Jesseniah Kittredge, of Walpole, the first premium on a pair of 6 years old working oxen, $10
To Samuel Wadsworth, of Roxbury, the second premium on a pair of 6 years old working oxen, 7
To Samuel Lincoln, of Westmoreland, on a pair of 2 years old steers, the first premium, 8
To Samuel Lincoln, on a pair of 3 years old steers, the 2d premium, 6

The committee would observe that many other fine pairs of oxen were exhibited. That they noticed a number of fine teams which were brought on to the ground, though not entered for premiums. And that from the examination of the whole and of many fine steers which were presented, they are convinced that there has been among our farmers, within a few years, a very apparent improvement in the stock and breed of cattle.

AARON HODSKINS,
Chairman, for the Committee.

ON COWS AND HEIFERS.

The Committee, consisting of James M. Warner, of Acworth, Chairman; Samuel Grant, of Walpole, Moses Chamberlain, of Winchester, and Isaac Hubbard, of Claremont, award—

To Seth Morton, of Langdon—the first premium on Cows from 4 to 8 years old, $8
To Phinehas Hodges, of Westmoreland, the 2d do. 6
To Nathaniel Holland, of Walpole, for the best Heifer from 1 to 4 years old, the first premium on Heifers, 6
To James Gilchrist, of Charlestown, for the next best 2d premium, 4

Several other fine cows and heifers were exhibited; a cow by Benjamin Doolittle, of Winchester. A heifer by Dr. Twitchell, of Keene, one by William Buffum, of Walpole, and one by James Gilchrist, of Charlestown, and one by Nathaniel Holland, of Walpole, were among the best. Between the heifer presented by William Buffum and the one to which the second premium was awarded, the Committee found much difficulty in deciding.

JAMES M. WARNER.
for the Committee.

ON BULLS, SHEEP AND SWINE.

The Committee, consisting of David Parker, of Charlestown, Daniel Robinson, of Acworth, and Ezra Parker, of Winchester, having attended to their duty award—

To James Dickey, of Acworth, for the best bull, being 3 years old, of the Yorkshire breed, having been kept in the County 8 months, the first premiums on bulls, $12
To Jotham Lord, jr. of Westmoreland, for next best do. 19 months old and of the Yorkshire breed, the 2d premium, 8
To William Jennison, of Walpole, for the best Merino Buck, kept in the County one year, 1st premium, 5
To William Jennison, of Walpole, for the next best do. 2d premium, 3
To Aaron Hodskins, of Walpole, for the two best pigs, the 1st premium on pigs not over 9 months, 5
To Aaron Hodskins, of Walpole, for the 2 next best, do. the 2d premium, 4

Four very fine pigs were offered by Zephaniah Witherell, of Westmoreland.

DAVID PARKER,
for the Committee.

ON LEATHER.

The committee, consisting of Thomas F. Ames, of Keene, Chairman, Lemuel Lincoln, John Carlisle, Nathan Vilas, Samuel Winchester, award—

To Jonathan H. Chase, of Walpole, for the best manufactured 2 sides of upper leather, $3
To Edward Withington, of Chesterfield, for the best manufactured 6 calf skins, 3
To Daniel Reed, of Fitzwilliam, for the next six best do. 2

THOMAS F. AMES,
for the Committee.

ON LINEN MANUFACTURES, HATS & BONNETS.

The committee, consisting of Thomas C. Drew, of Walpole, Chairman, Larkin Baker, of Westmoreland, and Vryling Lovell, of Charlestown, award—

To Jane Rob, of Acworth, the first premium on linen diaper, $5
To John Lancaster, of Acworth the 2d do. 3
To Elizabeth Pinkerton, of Acworth, the first premium on linen cloth, 5
To Peggy M'Clure, of Acworth, for the best Cotton Counterpane, 3
To Mrs. Josiah Bellows, 2d of Walpole, for the next best, do. 2
To Selina Parker, of Fitzwilliam, for the best grass bonnet, 5
To Betsey Ruggles, of Walpole, for the two best straw bonnets, 3
To Dexter Anderson, of Walpole, for the six best manufactured fur hats, 5

The Committee examined a number of pieces of linen and diaper but little inferior in quality to those to which they have awarded premiums. A piece of linen diaper by Miss P. M'Clure was very finely manufactured. The exhibition of linens was much superior to that of the preceding year. The grass bonnets by Miss Parker, deserve particular notice. The finest is at least equal to No. 50, of the Leghorns. Some articles were exhibited upon which the Committee are not authorized to award premiums: of these, they can only express their opinion. A vandike was presented by Ursilla Gaffield, of Charlestown, which evinced much taste and skill in the manufacturer. A quantity of shirting from the Factory at Chesterfield was good. A cotton and woollen Counterpane, by Mrs. Jennison, was ingeniously made, a quantity of linen thread, by Miss M'Clure and Miss Pinkerton was equal to the best imported.

THOMAS C. DREW,
for the Committee.

ON WOOLLEN MANUFACTURES.

The Committee, consisting of Jimna Walker, of Westmoreland, Gawen Gilmore, of Acworth, and Martin Butterfield, jun. of Drewsville, award

To Josiah White, of Charlestown, for the best piece of dressed woollen cloth, the first premium, $10
To Samuel Findlay, of Acworth, for the next best do. 2d premium, 6
To Josiah White, of Charlestown, for the best piece of Kerseymere, 8
To Josiah White, for the best piece of flannel, 6

To Mary Chase, of Lempster, for the next best, 4
To Samuel Findlay, of Acworth, for the best pair of woollen blankets, 4
To Mindwell Campbell, for the next do. 3
To Samuel Findlay, of Acworth, for the best woollen coverlet, 4
To Mrs. Josiah Bellows, 2d, of Walpole, for the best piece of carpeting, length 25 yards, width, 1 yd. 10

The Committee, in awarding the above premiums, believe they should do injustice to many of the Competitors to pass them unnoticed. A number of pieces of woollen cloth were presented, of very excellent stock and well manufactured. A piece by Samuel Dinsmoor, was very nice, unquestionably the third best piece exhibited. The woollen manufactures, generally, with the exception of the woollen shawls, were of superior quality. The shawls were ordinary, and not thought deserving of a premium. The Committee, in withholding this premium, would express the hope that more attention will be paid to the manufacture of this article for a succeeding exhibition.

They would also notice a number of hearth Rugs—one by Mrs. Joseph Dorr, of Keene; 2 by Mrs. Abel Bellows, of Walpole; 1 by Mrs. E. Dunbar, of Keene. The preference was given to Mrs. Dorr's; although all were much admired. They would also mention two pair of woollen hose, by Mary Carlisle, of Westmoreland.

JIMNA WALKER,
for the Committee.

[From the New Hampshire Patriot.]

HILLSBOROUGH CATTLE SHOW.

REPORT

Of the Committee on Working Cattle.

The committee, appointed to examine the merits of Working Cattle, and to adjudge the awards, have attended to the duties of their office, and beg leave to report.

Agreeably to their instructions, they have taken into consideration not only the ploughing, but the goodness of the cattle, time, &c. What, or how much was intended by the &c. your committee were unable to determine; but they presumed that it embraced, or might embrace the discipline of cattle, and they have brought it into the estimate in making their decision. That cattle, destined for labor, should be well broken to the yoke, and submit to the authority of the teamster, is universally admitted, and generally practised. But it is of great importance that they be learned to exercise the plough without a driver. This is easily effected; and it is a great saving of expense in the cultivation of fields. Most of our ploughing can be done by one yoke of oxen; and with little attention they will perform as much labor on the plough without, as with a driver. Even two yoke may easily be taught to do the same. By using the most active and highest spirited pair for leaders, there will be little or no difficulty attending the practice. To save the expense of a man, or even a boy will be no small additions to the interest of a farmer. It is equally important to reduce the expense of cultivation, as it is to increase the quantity and value of crops.

While we make our observations upon cattle, we would not pass by the teamster with neglect. We cannot forbear to remark on the excessive use of the whip, though there is not so much cause of complaint as there was the last year. Oxen that are well disciplined, will do all they ought to do, and they will do all they can do without severe whipping. That the Ox, that most useful animal, that most faithful servant of man, distinguished for his patience and industry, pre-eminent among the herd of the stall, whose tongue was never defiled by an indecent, or profane word, whose breath was never polluted by the fumes of intoxication, and before whom the Egyptians bowed down in devout adoration, that the ox, I say, should be the object of the unmerciful scourge is an outrage upon that law, which has given to man dominion over the beasts of the field.

After trying the oxen presented, on the drag and on the plough, the committees have come to the following decision, and they make the following awards.

To Mark Morse, the committee award the first premium on Working Cattle. Taking into view the age, form, size, strength and activity of his cattle, they came to this result.

To Moses Greene is awarded the second premium. His cattle are five years old, measure 7 feet, 3 inches; they are remarkable for their strength; and they work with a good degree of activity. They are in a high state for beef, though they have done the necessary work on his farm, the past season.

To David Danforth is given the third premium. His cattle are five years old, of large size, good form and discipline, great activity, and promise to be very useful. These points led to the decision.

The fourth premium is awarded to John Johnsen. His cattle are large, fleshy, strong, and performed his work very well.

Other cattle richly deserved premium; and it was with some difficulty a selection was made. The committee, though past the meridian of life, decided as if they believed that advanced age was derogatory to character, or promising usefulness. Mr. B. Parker, and Mr. Joseph Kingsbury, presented no statements respecting their cattle, agreeably to the regulations prescribed.

The ploughing match demands a few remarks. It was cause of regret that a more suitable piece of ground could not have been selected for the purpose. The land was laid out into plats of about one eighth of an acre each. There was a little difference in their size, a little difference in the quality of the work, a little difference in goodness and breadth of the ploughs, and a little difference in the time of performing the work. The average time was from 10 to 11 minutes, exceeding in shortness of time what has ever been done before in this Society.

Fourteen yoke of cattle were entered for premiums, and thirteen entered the list for competition. They all excelled in some points; but as only four premiums were offered the expectations of some must, of course, be disappointed. The general character of the Working Cattle was excellent; and though some of them could not draw a premium they could draw as much upon a drag, as the most highly favored oxen.

The progress, which is making in this department of stock is highly pleasing; and encourages the farmer to persevere in his exertions for improvement. It is hoped that all will give a hand to the work, in which they are all equally interested.

Respectfully submitted by your committee.

HUMPHREY MOOR,
in behalf of the committee.

Francestown, Sept. 25, 1823.

Grafton County Cattle Show.—One of our Agricultural friends in the County of Grafton writes to us,—"Our Agricultural Society held their annual Exhibition and Fair, at Lyme on Wednesday the 1st inst. The stock in general, though not numerous, was of the best quality, and the same may be said of the Domestic Manufactures. The large concourse of independent and practical farmers assembled on the occasion manifested great delight with the various exhibitions of the day, and particularly with the very able, scientific, and practical address from Prof. Dana.

I understand the Society have requested a copy for publication, and I sincerely hope the public will speedily be gratified with its perusal. A regular account of the Society's proceedings will soon be communicated for the Patriot."

Ibid.

Children's Food.—A lady of Yorkshire observes in a letter dated May 2, that, in consequence of her losing first three children, one during teething, and two of inflammation in the bowels she gave her fourth child a little lime water every article of food adding a dessert, and sometimes only a tea spoonful of lime water to every article whether liquid or thick. It succeeded in keeping up healthy digestion, and a regular state of the bowels; the child, instead of being feverish, flatulent, and fretful, as her preceding children had been, continued cool and cheerful, free from any symptom of indigestion, and cut its teeth without any constitutional disturbance. She has continued this practice with two more children with the same good effects. We have known this simple addition to the food of children prove very efficacious in incipient cases of rickets and of irritable bowels, attended with looseness, &c.; but if the child be disposed to costiveness on account of its astringent quality a little magnesia should be occasionally added to it.—*Gazette of Health.*

An extraordinary case of hydrocephalus, or water of the brain, is just now exciting the interest of the medical gentlemen of Salisbury. The head of an infant, before any operation was performed at the age of six (now only seven) months, was of the following extraordinary dimensions:—Round the forehead, and back part of the head 30 inches, and from ear to ear, across the vertex 24 inches; which measurements will be better understood by stating, that the larger circumference of the adult head averages but 22 inches and from ear to ear but 12; and of a healthy child of six months old the largest circumference averages 16, and from ear to ear 9 inches. The infant belonging to respectable parents, is under the immediate treatment of one of our surgeons, and is submitted to a novel practice, viz. the removal of the water by degrees, through means of operation, and at the same time the employment of pressure. The infant has undergone the operation five times, and 110 ounces (nearly seven pints) of water, have been removed. The present state of the infant and the effects of the operations and treatment are such as afford well-grounded hopes that for this disease, considered hitherto hopeless, a remedy has at length been found.—*Salisbury Journal.*

From the Massachusetts Agricultural Repository for June 1823.

Some notice of Thomas Andrew Knight, Esq. President of the Horticultural Society of London. His experiments and present to this Society.

BY THE CORRESPONDING SECRETARY.

If any apology could be necessary for the brief and imperfect notice which we are about to take of one of the most distinguished cultivators of the age, of a man who has done as much to enlarge the boundaries of theoretical agriculculture, and horticulture, as any man living, while he has at the same time done more than any man with whom we are acquainted to advance that science *practically*, it will be found in the kind expressions of his regard for *our country*, and his generous exertions to make *us* partakers of the improvements he has actually effected in his *own*. To those who may be disposed to consider horticulture as less interesting and less within the province of this society, we would observe (at the hazard of *repeating* and *reinforcing* the remarks we made in our first article) that it is precisely the branch of agricultural industry which in *our* country needs the most attention. It is the one in which we are most deplorably deficient. So long as we were surrounded with Indian neighbors, and our crops were so precarious that our only anxiety was to procure bread corn sufficient for subsistence, it was natural that we should be indifferent to the rich profusions of vegetables and fruits, which nature has provided for our luxurious enjoyment. In this particular, we can without blushing, compare ourselves with the European nations at a period not far distant; and when we learn that the water-cress was the only salad for the royal table in the reign of Queen Elizabeth, we may not be surprised at the scanty supply of our own tables, fifty years since. But we are past that age, and we see no reason, why we should not have the finest melons of Persia which we can grow in the open air, while a Russian Prince *will* enjoy them in spite of nature, by expensive hot-houses heated by steam. We feel only a sentiment of humiliation, when we reflect, that countries which the sun never heats, produce the most luxurious fruits, while *our* sun wastes it powers in many parts of our country on a rich and productive soil, which is applied, in most cases, to the raising of the coarse vegetables, which our Indian predecessors bequeathed to us. In this remark we refer only to vegetables for the table, not to our invaluable staple articles.

Much has undoubtedly been done in the vicinity of our great towns, and horticulture has within our memory made a progress equal to our growth and improvement, but much remains to be done even here, and the inhabitants of the country at large may be considered as to horticulture, in a state of nature, excepting always some liberal, and spirited individuals who have made horticulture their study. After the provision for the support of life, come our comforts and rational luxuries, and if these can be obtained, without neglecting the more substantial and important articles, it is our interest to procure them. This is our apology for introducing the character, discoveries, and exertions of Mr. Knight. He has devoted his life to the investigation of the physiology of plants, and it has been his rare merit, to submit his theories to the *best test*, that of experience. He no sooner settled a principle than he undertook to shew its truth by actual experiment, and to prove its importance, by applying it to the practical amelioration of horticulture. He early announced, that individual varieties of plants have their *limited* age; that although by culture, and in favorable circumstances, they may survive that age, they generally after that period decline and become weak, and of course unprofitable. With respect to the potatoe, he ascertained with as much precision as the nature of the subject will admit, that the specific varieties do not last in perfection more than fourteen years. No observing man in any country could doubt, as to the temporary duration of the varieties of this vegetable, however he might question the accuracy of the *precise limits assigned by Mr. Knight*. There is not a single variety of the potatoe now cultivated with us with which we were familiar thirty years since; and within twenty years, we have known several sorts which were invaluable, gradually run out; and this too, not from any want of attention, but from the impossibility of raising them. We will mention two sorts, as examples, the round cranberry potatoe, better than any now in market, a great bearer, excellent in the spring after other potatoes become flaccid and watery. We continued to raise them till they would not produce double the amount of the seed put in. They are now *extinct*. Another was a blue potatoe, with white spots—a delicious variety, brought from England direct, and also from Connecticut. For the last four years, it has become extinct. Some persons are deceived by appearances. We have always *white* potatoes, and they think them the same, but the varieties are infinite, and are constantly changing. The long reds, called the River Plate potatoes, have essentially changed their character, and ten years hence we shall no longer see that very valuable variety. So far our experience fully supports the theory of Mr. Knight.

Mr. Knight, if not the first to suggest the mode in which the sap circulates in vegetables, was, we are persuaded, the first who proved it to the satisfaction not only of men of science, but of the most incredulous and ignorant. Some of his early experiments were made on plants whose parts are transparent. He took, we believe, the Balsamine, or "Touch me not." He watered it with a colored fluid. He saw that the fluid passed up in the central parts of the plant, made its way into the leaves and having colored them, it returned by the bark which was the last affected. For the information of those who have not attended to the structure of plants, it may be remarked, that they consist of an external covering which is generally very thin, called the Cortex; of a softer substance, which is usually confounded with the other, called Liber; of a white portion, called by botanists, Alburnum, and commonly known as "sap wood;" and the Heart-wood, which in more durable trees is usually much the more dense and solid. Mr. Knight maintained that the sap ascended in the Alburnum and descended in the bark, or between the bark and Alburnum, where it made its deposit of new wood. This theory was not without its *practical* value. It explained the reasons of the fact of the destruction of trees by decortication or a *too great removal of the bark, if accompanied with such wounds in the Alburnum as to prevent the formation of new bark*. It was known *before* that you might cut off half the top and half the roots of a tree and it would still flourish, but if you should make a wound of one inch wide through the bark, and into the Alburnum, the tree inevitably perished. His theory led to various experiments, founded upon its undoubted truth. Mr. Williams, of Great Britain, applied it to the early maturation or ripening of grapes, by taking off the bark to the extent of a quarter of an inch in width; it was found that the sap was impeded in its descent, the parts above became larger, the fruit swelled and ripened *earlier and was more large and fine*. This experiment was repeated in this country by the writer of this article, and its success was so perfect, that nothing could be said against the theory by those who were eye witnesses of its most extraordinary effects. Another consequence followed from this discovery of Mr. Knight. If fruits can be hastened to maturity, and enlarged and improved by partial and prudent and judicious decortication, why, it was asked, may it not be applied to the bringing trees earlier into bearing, than by the ordinary process of nature? This it was said would necessarily be the effect of detaining the sap preternaturally in the branches, and thus forcing the plant to produce blossom buds instead of leaf or branch buds. It was before well known to gardeners, that any thing which checked the growth of a fruit tree, hastened the production of fruit. It was reserved for Mr. Knight to shew the *causes*, and to submit the whole process to rules as certain as are known in any *other* branch of natural science. In *all*, we are stopped at certain points, when we rashly venture to penetrate the great secrets of nature, but this is no reason why we should not search as far as we can find intelligible explanations and facts.

Perhaps it would be satisfactory to our readers to have experiments *at home* stated to them, in support of Mr. Knight's theories, and we trust that due credit will be given to our statement of *actual* experiments, especially as nothing would give us more pleasure than to afford any cultivator the most perfect satisfaction as to the accuracy of these statements, if he will do us the honor to call and examine the subjects of our experiments.

On two orange-trees from St. Michael's, which had never borne fruit, though we had them many years, we practised decortication, taking off a ring of the bark of half an inch in width. In the following spring, this year, the gardener expressed to me his surprise, that those limbs were literally covered with blossoms. He had not been in the secret. We pointed out to him the decortication or ringing, or as we say, the "girdling," and it was found, that while every other part of the tree was without blossoms, those which were operated upon were *far too greatly covered* with them. In this case we committed a mistake. The orange-tree puts forth only once in a year ordinarily in our climate, or under favorable circumstances, twice. Ringing or girdling should only be executed when the sap is in the greatest possible degree of action. These limbs are not healthy, and we fear will not hold their fruit, but the experiments shewed the principle in its

clearest light. The general rule is, to girdle when the tree is in its most rapid state of growth, to make the decortication or ring larger or smaller according to the vigor of the plant, but so little in all cases as to enable the tree to close the wound during the same season. We made a similar experiment on a flowering plant, the beautiful Passiflora Alata, and we threw it by this process into flower, at a season in which it never flowers in the ordinary course of nature, that is, in the month of August. Its usual time of flowering with us, is October and April.

But we proceed to experiments out of the green house, within the reach of all cultivators.

We tried this plan on 20 young pear trees, on one, two and three branches—trees, which have been grafted from 10 to 12 years, without giving fruit. The spectacle on so extensive an experiment, is really interesting and instructive, as shewing the power of human art over nature. A single branch in a tree is at this hour, when we are writing, absolutely snowy white with flowers, while every other branch on the same tree is as barren and unprolific, as it had been every preceding spring, when it had blighted our hopes. We sported very much in our experiments. On some, trees we girdled one, and on others 2 to 5 branches, but the experiment is so perfect, that before you reach the tree, you can decide precisely which were not girdled. The same experiment was made on plums, with equal success.

Let us here, however, check any disposition which may have been excited in favor of this mode of hastening early bearing, by saying, that Mr. Knight, from whose theory the experiments have been derived, is opposed to it on a *general scale*. He thinks it will shorten the longevity of the trees subjected to it; that it is averse to the course of nature, and is only justifiable when you wish to be certain, whether the trees you have *bought or grafted* are really what you *supposed they were*, or when you have new seedling fruits, to enable you to ascertain some years earlier their qualities, in order to decide, whether you should reject them or not. I do not carry my apprehensions so far (I say it with great diffidence) as this learned cultivator. The effect of judicious girdling is nearly the same with *grafting; that* produces a similar interruption of the sap, a callous is formed between the original stock and the graft, and yet we see the branches continue productive, and enjoy excellent health. No doubt great discretion and prudence should be exercised in the application of it. Mr. Knight has adopted other modes of hastening the early production of fruit on young trees. Some he raises in pots and boxes, others he bends down either to a horizontal, or even to an *anti-perpendicular* form, if we may be allowed a novel expression. The sap is thus impeded in its course, and Mr. Knight has shewn, that the principle of gravitation is as operative in the fluids of *vegetable life*, as in others. The effects are nearly the same as those of girdling, producing earlier bearing.

But these are but a part of Mr. Knight's labors and services. Following up the Linnæan theory of the sexual system of plants, (or to speak in language better adapted to all classes of readers,) proceeding upon the well established fact, that certain parts of the flower, called Anthers, produce a dust called Pollen, which is indispensable to the fertilization of the germ or fruit, a fact known to be true, before Linnæus existed, but which never received perfect confidence, till he demonstrated it. Mr. Knight has devoted 35 years of his life to the practical application of this theory, which he has not only demonstrated by hundreds of experiments, but he may be said to have created many new and valuable varieties of fruits hitherto unknown. He has obtained new varieties of the pear, the apple, the grape, the plum, and the strawberry. He has demonstrated, that we can correct the defects of one variety of fruit by another, by introducing the farina of a pear for example, which has too much austerity or acidity, into the flour of another pear, which has too much sweetness, too insipid a sweet, you may give to the new product a taste and flavor, which may be perfectly agreeable. So it has been ascertained by Mr. Knight, that by the same process, a fruit which is defective in vigor, which bears with great reluctance in a cold climate, may, by intermixing it, or coupling it with another tree of the same species of a hardy character, acquire the vigorous constitution of one of its parents, and still retain the excellent qualities of the other parent. There is, indeed, no end to the changes which have been produced by Mr. Knight and others, not in fruits, but in flowers, by this process. We are aware, that this statement, to those who are ignorant of his exertions and success, may seem to be extravagant; but we can affirm, that he has done more to improve horticulture than any person of whom we, in this western world have any knowledge.

These remarks were intended as an introduction to a notice of the efforts which Mr. Knight has generously made to communicate to America some of his improved fruits. In 1822, I had occasion to write to Mr. Knight to procure the last numbers of the Horticultural Transactions, for the College; he replied to my letter in the most friendly manner, appeared to be highly gratified with opening an intercourse with our country, expressed his strong attachment to it, his disgust at the libels on our country in some of the presses of Great Britain, and his intention to send to us the best new fruits which the late improvements had introduced; declaring at the same time, that though he should confide them to my care, it was under the full belief and expectation, that I should disseminate them as extensively as possible. I need not say, that he could not have given me a charge more agreeable; and that without the smallest regard for personal interest, I shall circulate as rapidly as possible, by buds and scions, every variety of fruit he may send. I shall consider myself steward for the public—but I ought to remark, that as he sends but one individual specimen, the progress must be slow, and that I must exercise a discretion in giving scions and buds to such persons as will be most likely to take good care of them; but I shall do it in all cases on express condition, that the same freedom of circulation shall be practised by all.

I shall close this article by inserting Mr. Knight's last letter to me, accompanying certain fruit trees sent this spring—

"*Downton Castle, Feb.* 15, 1823.

"John Lowell, Esq.

"*Dear Sir*—I have this day sent to Messrs. Thornely, of Liverpool, to be forwarded to you, a box containing trees and grafts of *ten new* varieties of pears, which *here* ripen in succession from October to May, and which I conclude in your warmer summer climate will ripen in succession—I could have sent a larger number of varieties, but those sent are the best and most productive, and inferior varieties that would ripen at the same seasons, I did not think worth sending. Each tree has a label and is also numbered besides, and I will now give you a *concise description* of each variety. I have also sent grafts of each variety from *bearing* trees, that you may certainly have each variety.

No. 1. Cassiomont—a large pear, yellow upon one side and red upon the other, ripens in October.

No. 2. Tillington—This is described in the Horticultural Transactions. It is perfectly melting or rather perfectly beurrée, and very rich, sprang from a seed of the autumn bergamot,—and the pollen of the Jargonelle, and its form is precisely such as you would expect from such a mixture. It is ripe in November."

[N. B. by the Corresponding Secretary.]—(This example will shew our cultivators the process of Mr. Knight and the great changes produced by it. He removed from the flowers of the autumn Bergamot all the anthers. He impregnated the germ with the pollen of the Jargonelle. He took the seeds of the fruit, thus obtained, sowed them, and produced a *new pear*, having a mixed form, between that of the Jargonelle, which is long and eminently pear shaped—and that of the autumn Bergamot, which is flattened, and rather apple shaped—and it ripens nearly two months *later* than either of its parents. Being a new seedling, it will have strength and vigor and endure many years. Mr. Knight computes the longevity of a new variety of pear at more than 150 years. We may then form some judgment of the value of such an acquisition, when we know and have perceived for many years the gradual deterioration of the St. Germain, St. Michaels, Chaumontelle, &c.)

"No. 3. Urbaniste—A large and nearly globular pear—color yellowish green—the flavor of rose water. Season, November.

"No 4. Beurrée Knox—Large, pear shaped, yellow. Season, November and December, an excellent pear.

"No. 5. Marie Louise—Middle sized—color, pale yellow. Season, November and December, a most excellent variety.

"No 6. Napoleon—Somewhat smaller than the Marie Louise, exceedingly melting and juicy. Season, November and December.

No. 7. Florelle—Middle size and pear shaped, color, bright red, nearly scarlet, with minute dark points, a most beautiful and excellent variety. Season, November.

"No. 8. Colmar d'Hyver—Shape varying from nearly globular to pear shaped, color, yellowish green. Season, January—a melting pear of first rate excellence and very productive.

"No. 9. Passe Colmar—Large and pear shaped, but very broad towards the eye. An exceedingly fine melting pear, which by being kept in different temperatures, may *here be* brought to table in perfection from the beginning of January to the middle or end of April. This variety is productive to a fault. I am generally obliged to take off 9-10ths of the fruit.

"No. 10. Hardenpont de Printems*—A large pale green pear with rather a rough skin. It ripens *here* (in England) in the end of April or beginning of May—and its flesh at that period nearly resembles that of the Brown Beurrée in Autumn. It is a very productive variety, and *in your climate* will I believe prove the most valuable variety of all.

"No. 11. Gilliflower apple—*Grafts only sent* —Form angular, flesh perfumed and remarkably yellow. It is in perfection in *winter and spring*. It would afford in a warmer climate a most excellent cider.

"No. 12. Sweeney Nonpareil Apple—A very large variety of the Nonpareil, very excellent ripened on a south wall, or in a very warm season, and good situation, but too late for *our* climate. I believe it would suit yours. It is entirely new.

"No. 13. Black Eagle Cherry.

"No. 14. Elton Cherry.

"No. 15. Waterloo Cherry.

All these cherries are new varieties produced by Mr. Knight—they have been described in the horticultural transactions and colored plates of them given—they have all of them valuable properties.

It should be recollected, that Mr. Knight often fails in his numerous experiments, and it is only the excellent new variations which he presents to the public.

"No. 16. Downton Cherry—It is a white or pale red cherry with white flesh, and it is believed will prove an excellent variety.

No. 17. Cooes Golden drop plum—A fine variety from the original stock.

No. 18. A very large new plum of a green color, which promises well.

Mr. Knight added also two hundred Downton Strawberry plants; a new variety, but they perished in the passage.

The trees were admirably packed, and although they started more than could have been desired on the passage, yet there is no doubt we shall save every variety except perhaps one or two of the cherries—but had they all perished, our feelings towards Mr. Knight would not have been affected. His good intentions—his kindness towards our country, his philanthropy, would not have been the less. Unsolicited, he has bestowed upon us, what is of no small value, independent of the excellent intention. One new, and excellent variety of fruit is a great gain. How have the St. Germain and St. Michaels Pear contributed to the pleasures of our tables? Who would not be pleased to have *ten new and excellent varieties* of pears, in the prime of youth, to supply the place of those, which we must soon lose? We trust we shall find some apologists for the zeal with which this article is written. There is something so kind, in this intercommunication between cultivators of different countries; it seems to be such a forgetting of the old circumstances of separation, that one cannot but be pleased with it.

* So named I have observed from Monsr. Hardenpont of Mons in Brabant, who raised it as a seedling. It is cherished by the French Gardeners Beurre Rance, but the English cultivators give credit to its creator, or raiser.—*Cor. Sec.*

To the Editor of the New England Farmer.

SIR,—In your paper of the 4th inst. you have copied an article from the Boston Recorder, on the subject of Lightning Rods, in which it is stated, "The whole expense of one rod, for a two story building, including the silvering the points, will not exceed $50." I would inform the public, and especially my brother farmers, that I have lately erected a lightning rod on my house, which is two stories high, and the whole cost was as follows, viz.

Paid for 65 lbs. rod at 8 cents,	5 20
" " silvering four points,	1 33
" " putting up rod,	1 25
	$7 78

Yours, &c.

BROOKLINE.

Oct. 10, 1823.

TO THE EDITOR OF THE NEW ENGLAND FARMER.

Frankfort, (Me.) Oct. 6, 1823.

SIR,

I notice that you are writing on the "Slavering of Horses." It has been a dry season here, and we have had no slavering among the horses. If horses here were afflicted with it, I would put two into a stable, and keep them there until they became both dry and hungry. I would then let one drink all the water he would, and turn both into luxuriant feed, where there was no water. I think they would not slaver in the same proportion. It is my opinion that the slaver is no more than the running off from the stomach of redundant water, where horses feed on very succulent grass. Let a horse, if he slavers, eat dry hay, if he will, and not drink. I presume it will stop the slavers, by taking up the redundant water.

I am, Sir, yours, very respectfully,

ARCHIBALD JONES.

REMARKS BY THE EDITOR.

We are under great obligations to Mr. Jones for the above communication, but do not perfectly coincide with him in the opinion that "the slaver is *nothing* more than the running off from the stomach of redundant water, when horses are fed with succulent grass." Although that cause may, perhaps, occasionally produce running of water at the mouth, we are confident that "succulent grass" is not the *only*, nor the *common* cause of the slavers. Our opinion is founded on the following facts:—

Mr. Peters, a very respectable practical farmer, of Westborough, Mass. in his communication, published p. 58, of the 2d vol. of the New England Farmer, expressly attributes the slavers to "a kind of grass of second growth, making its appearance the fore part of July, much resembling oats." He likewise says, this grass, "when chewed, causes a flow of water in the mouth more than any other vegetable that I have ever seen." And it appears from Mr. Peters' statement that the disorder was not known on his farm or in his neighborhood, 20 or 25 years ago, *before that kind of grass, to which he attributes the slavers, had made its appearance.*

Dr. Abraham Perlee, of Wilmington, Delaware, produces what appears to us conclusive evidence, that a certain plant which is called *Spurge* (Euphorbia Maculata) will cause this disorder. His testimony is given, p. 70, of the 2d vol. of the New England Farmer, and we shall repeat but one short sentence. "When the horse was perfectly free from ptyalism, [slavers] a considerable quantity of clover carefully gathered without the Euphorbia was given to him, and no such effect was produced." It likewise appears by the same statement that a small quantity of clover or any other grass, given with Euphorbia, invariably produced slavers. Now if the plant, mentioned by Mr. Peters would salivate a man, it would probably produce a similar effect on a horse; and if a *considerable* quantity of clover *without Euphorbia* would *not* produce salivation, but a "*small* quantity" *with Euphorbia never failed* to produce that complaint, we have good reason for believing that Euphorbia was the cause of the mischief. Perhaps "succulent grass" alone in *great quantity*, may produce a running of water from the stomach of a horse, but if so, it does not prove that the *slavers* is *nothing more* than such flow of water. Warm water taken by a human subject, in sufficient quantity will be rejected by the stomach, yet we do not consider water to be an *emetic*. Besides, we have seen horses affected with *slavers* in a *dry* season and in *short* pastures. We are not, however, positive that we are right or tenacious of our opinion. Truth is our *only* object, and we should ever be much obliged to Mr. Jones or any other gentleman, who may suppose us to be in an error, for any attempt to point out our mistakes, and any exhibition of the reasons on which his dissent is founded.

NEW ENGLAND FARMER.

SATURDAY, OCTOBER 18, 1823.

BRIGHTON FAIR, &c.

Massachusetts Agricultural Society's Annual Cattle Show and Exhibition of Manufactures at Brighton on the 15th and 16th inst.

The Show was, on the whole, as good, and in many respects, better than any preceding one. As to bulls and bull calves, it was decidedly superior, and in articles of *substantial, and fancy home made manufactures* it was far before any former exhibition. The usual address was omitted, for the reasons assigned by the President, Mr. LOWELL, who introduced the proceedings of the day, upon his first taking the chair, with the following remarks:—

"In first entering upon the *public* performance of the duties of this arduous and highly responsible office, which has been successively held by Russell, Strong, Adams, Dexter, and my lamented Parent, it would be, indeed, strange, if I did not feel more than ordinary emotion, and a deep sense of my own inferiority to my predecessors. The only assurance I can give to the numerous members of this ancient and important society, is, that I shall endeavor by zeal and activity in *some* degree to supply my deficiencies in knowledge and ability.

"The address upon some agricultural topic which has been for several years past delivered on this occasion having been found to interfere with the constantly increasing duties and labors of the trustees, and of the respectable citizens, who have liberally afforded us their aid in the distribution of our premiums, the Trustees have deemed it expedient to omit it for the present. There is indeed less occasion for them now than at the early periods of this annual exhibition. County societies have sprung up in almost all parts of the state, and men of talents and learning, in every quarter are de-

voting themselves to the dissemination of agricultural information. Several journals are now published in various parts of the United States, placing this hitherto neglected science and art in some degree on a footing with its sister arts. Newspapers are now supported in Maryland, New York and Massachusetts, exclusively devoted to the interests of agriculture, and our citizens begin to feel that it is as interesting, though painful intelligence to learn that a night frost has cut off one million dollars worth of crops in Maryland, or that a storm has overwhelmed one hundred thousand dollars of the merchant's hopes, or a fire has consumed a like amount of the labors and property of the manufacturer.

"Those who wish to read, therefore, may resort to the agricultural journals and newspapers, and we may exclusively devote *this* day to the business, in which, the hopes, the pride, the just and laudable ambition of our agricultural friends are principally concerned. This arrangement will be much more convenient to *them*, permitting them *more* time to attend to the objects they have patriotically exhibited. Though we shall omit the *Address*, we would by no means neglect the venerable custom of our pious ancestors, of invoking the blessings of the Almighty Ruler of the Universe upon our proceedings, our country, and our effects to extend the means of agricultural improvement.

"If on any occasion, of *a character not purely* religious, such supplications, to the Supreme Being are proper, surely they will be admitted to be so, when at a moment of harvest we are assembled to exhibit the first fruits of divine bounty from the orchard and from the field, from the fold and from *the stall*.

"From *him alone* we must be on *such* an occasion *peculiarly* sensible, that *all these* blessings *directly flow*, and that to *him*, we owe, that *intelligence* which enables us to improve what his bounty gave—and those civil privileges, and institutions, which permit us to enjoy them in greater security, than any people on earth, have ever done since the expulsion of our first parents from the garden of Eden, to this day of unexampled light and knowledge—may we never, however forget, that the original condition upon which these blessings were bestowed, was, that we should use our *best* endeavors to *extend* and *improve* them."

A full account of this show, of its awards, and the reports of the several committees will be published in our next number.—The committees had not time to revise their reports for publication and the sentiments given at the festival were not duly arranged and we preferred to delay the publication of them till we could be assured that they are perfectly correct.

COMMUNICATION.

AGRICULTURAL PRODUCTS EXHIBITED AT BRIGHTON.

Several articles were sent to the Agricultural Hall for the gratification of the curious in the uncommon productions of nature. A Sicilian squash, raised on the farm of Mr. Isaac Cook, of Brookline, measuring more than three feet in length. Several of the Sugar Beets of very large size, very productive and most valuable for stock, from the farm of John Prince, Esq.;—a number of the Mangel Wurtzel from Mr. Prince and Gen. Sumner—one from Gen. Sumner, raised in a second crop of the seed planted the first day of July, weighed 11 1-4 pounds, and measured 23 inches in circumference; a few very large pippins. A pear from Newport weighing 23 1-4 ounces. A basket of pears, from a tree brought to America by Gov. Endicott. Many large and full ears of the very productive corn of Missouri, raised by Mr. Prince, the largest ear exceeding fourteen inches in length. A most productive branch of a grape vine, with the fruit on it, from the farm of Mr. Cook, of Brookline. A variety of the onion, of a fine size, very productive, and of an excellent and mild quality, raised by Mr. Prince, from seed from Tripoli. Four trees bearing large apples on them from the nursery of Deacon Leland, of Sherburne. The wines for exhibition and premium, were valuable, as the luxury of imported wines is one of great cost. The wine from Mr. Prince, of three years old, made of currants, was in imitation of the flavor and taste of a favorite French wine, and may become valuable as a substitute. The wines from the Messrs. Kenricks, of Newton, made also of the currant. Wine more like a rich cordial, which many esteem a pleasant liquor. Wine also from the elder berry, from Mr. Spencer, of Beverly, was sweet and pleasant, and reputed very wholesome. This attention of gentlemen in sending rare productions from their farms and gardens, serves the double purpose of exciting emulation by good example when the production is of a common kind, but of uncommon excellence, and that of saving labor to be better bestowed when the production is of an uncommon kind, but not of an uncommon excellence, and may both serve as an attraction to the show, and a gratification to the observing and the curious. B.

☞ *Information respecting the culture of the Grape Vine.*—A friend to our establishment requests information through the medium of the *New England Farmer*, relative to the cultivation of the *Grape Vine*, both native and foreign; and particularly the best means of preserving the latter through the winter, in our climate. Any communication on this subject from an experienced and scientific cultivator, would be thankfully received by the Editor, and would doubtless prove beneficial to the public.

Officers of the Middlesex Agricultural Society.

The following gentlemen were chosen officers of the *Middlesex Agricultural Society*, at their last meeting, for the year ensuing:—Col. Joseph Valentine, of Hopkinton, President; Rufus Homer, Esq. of Stow, Vice President; Benjamin Dix, Esq. of Littleton, 2d Vice President; Nathan Brooks, Esq. of Concord, Recording Secretary; Josiah Adams, Esq. of Framingham, Corresponding Secretary; Col. Daniel Shattuck, of Concord, Treasurer.—*Middlesex Observer.*

A letter from an officer of the Constitution, dated Gibralter Bay, Aug. 26th, says, "The events of Spain have lately been of the most unpromising kind. An universal defection has been spread through all classes of millitary and civil society in that devoted country. French gold has superceded the necessity of French arms."

Latest from Key West.—The U. S. schooner Allen, Legare, arrived at Savannah on the 1st inst. in 11 days from Key West, bound to Washington. Commodore Porter was nearly well, and had left that place in the Sea Gull for Norfolk. The squadron' except a guard of marines, had all been ordered to sea, in conseqence of increasing sickness. Several additional deaths had occurred, but no names are mentioned.

The treaty between the Florida Indians and the United States was signed at the encampment near St. Augustine, on the 9th ult. The particular object of the treaty is not stated in the St. Augustine paper. We understand, however, that the Indians have agreed to abandon those fine sections of country on the Micasookie, Talahoosie, and Alacua, which they now occupy, and locate themselves between Tampa Bay and Charlotte Harbor. These lands are said to be among the most valuable in the territory—the soil being equally adapted to the culture of Sugar Cane, Corn or Sea Island Cotton, and as it is expected that the seat of government will be located in their vicinity, it affords a fine opening to an industrious population.

Savannah Rep.

Fire.—During a smart shower of rain last evening, accompanied with high wind and very violent thunder and lightning, the bells gave the alarm of fire, which for a few minutes assumed a threatening appearance. It proved to be the barn of Mr. John B. Lord, Belleville. We understand it was struck by lightning, and containing a considerable quantity of hay and other combustibles, was in an instant wrapt in flames, and with its contents burnt to the ground.

Newburyport Herald, 4th inst.

Agricultural Report for September—District of Quebec—The weather this month has been dry, with the exception of some heavy rains about the middle of the month. On the night of the 21st there was a frost, which continued every night throughout the week and completely destroyed all tender vegetables, and covered the forests with the brilliant tints of autumn, earlier than usual.—*Gazette.*

ALDERNEY BULL FOR SALE.

THE very fine full blood ALDERNEY BULL, which was presented to the Massachusetts Society for promoting Agriculture by John Hubbard, Esq. This breed is considered in England, as superior for the richness of their milk, making considerable more butter from the same quantity of milk, than any other breed. He is now two years and three months old, is in fine health, and a gentle animal, and may be seen at the farm of John Prince, Esq. Jamaica Plain, Roxbury. For terms of sale, which will be very liberal, apply to JOHN LOWELL, Esq. or said Prince, in Roxbury.

If the above animal is not previously disposed of, he will be at the Public Show at Brighton, on THURSDAY 16th October, at 12 o'clock.

Roxbury 30th Sept. 1823.

PRICES OF COUNTRY PRODUCE, &c.

[Revised and corrected every Friday.]

		FROM D. C.	TO D. C.
ASHES, pot, 1st sort,	ton.	137 50	140
pearl do.		137 50	140
BEANS, white,	bush	90	1 00
BEEF, mess, 200 lbs.	bbl.	8 00	8 50
cargo, No 1,		7 00	
" No 2,		6 00	
BUTTER, inspect. 1st qual. new	lb.	12	13
" 2d qual.		9	11
small kegs, family,		14	16
CHEESE, new milk		7	9
FLAX		8	9
FLAX SEED	bush	65	70
FLOUR, Baltimore, Howard St.	bbl.	8 25	
Genessee, new,		8 00	8 25
Rye, best		3 50	3 75
GRAIN, Rye	bush	60	
Corn		50	55
Barley		67	70
Oats		35	00
HOGS' LARD, 1st sort	lb.	11	00
HOPS, No 1, Inspection of 1822		18	25
LIME,	cask	1 00	1 12
OIL, Linseed, Phil. and Northern	gal.	60	70
PLAISTER PARIS	ton.	2 75	3 00
PORK, Navy Mess	bbl.	12 00	
Bone Middlings		14 50	15 00
Cargo, No 1,		12 00	
Cargo, No 2,			
SEEDS, Herd's Grass, 1822,	bush	2 00	
Clover	lb.	7	8
WOOL, Merino, full blood, washed		60	70
do do unwashed		40	50
do 3-4 washed		45	50
do 1-2 do		40	45
Native do		33	35
Pulled, Lamb's, 1st sort		50	00
do Spinning, 1st sort		45	50

PROVISION MARKET.

BEEF, best pieces	lb.	7	11
PORK, fresh		5	8
VEAL,		4	10
MUTTON and LAMB,		3	8
POULTRY,		8	12
BUTTER, keg & tub, family,		14	16
lump, best		18	20
EGGS,	doz.	14	17
MEAL, Rye,	bush.	65	70
Indian,		60	65
POTATOES, new,		30	37
CIDER, liquor, new	bbl.	1 50	1 75
HAY, best,	ton.	16 66	20 00

JOB PRINTING

At short notice and fair prices, at the Farmer Office.

The following lines from the Albany Plough Boy, rival the sweetest strains of Shenstone or of Akenside. Like those writers, all Mr. Southwick's effusions breathe the same openness of heart, the same abhorrence of duplicity and exalted love of virtue.—*Rochester Telegraph.*

TO A COUNTRY GIRL,

WHO EXPRESSED A WISH TO LEAD A TOWN LIFE.

BY S. SOUTHWICK.

Sweet Mary, sigh not for the town,
Where vice and folly reign—
Spurn not the humble homespun gown
That suits the rural plain.

In ev'ry street the city's glare
Doth simple hearts betray,
And simple hearts who wander there
Are sure to lose their way.

The tradesman plays his wily part,
To take the stranger in—
The profligate displays his art,
The modest maid to win—

He lures her to perdition's brink
By every treach'rous scheme,
Then leaves the hapless wretch to sink
In pleasure's guilty stream!

The flaunting crowd, that seem so gay,
May please you for a while—
But joy with these doth rarely stay,
Or sweet contentment's smile.

The splendid dome that proudly rears
Its gilded roof on high,
Full oft conceals pale envy's tears
And disappointment's sigh.

There foul ambition loves to dwell,
False pride and lust of fame—
There malice and revenge rebel
Against the good man's name.

Ah! little do you know, sweet maid
What are the city spoils,
Where villains ply the canting trade,
And fraud is drest in smiles.

Then Mary sigh no more to rove,
Or change your native fields,
The rural walk, the verdant grove,
For all the city yields.

And when some swain, of soul sincere,
Shall seek your love to gain,
Trust to his faith nor never fear
That you shall trust in vain.

So shall your rustic life be spent,
With every blessing crowned—
Within your doors shall sweet content
And faithful love be found.

And when your infant offspring rise,
A mother's smile to greet,
The joy that sparkles in their eyes,
Shall your own bliss complete!

Your tide of life, thus even flowing
Will ebb at last, 'tis true—
When calm with hope your bosom glowing
You'll bid the world adieu!

[From the Albany Daily Advertiser.]

The grand epoch of mingling the waters, destined by nature, to swell the volume of the most magnificent river of the north, with those of the Hudson, is announced for the 8th instant, and some interest is excited to devise an appropriate mode of celebrating that auspicious event.

The river gods, the naiades, and the nymphs of the heathen mythology, whose exhaustless urns and sylvan sports erewhile animated the pageants of Europe, afford abundant resources for display on this memorable occasion—but they are not perfectly congenial with the general habits, turns of thinking, and tastes, prevalent in this *new world*; and the American classic ground is certainly of a formation too recent, to be filled by imaginary, incomprehensible beings, of a grade superior in intellect and powers to humanity, emerging from a dense looming medium, tinged with the ignorance and credulity of the dark ages—for the origin of the congregated Americans of European extraction, is luminous as the glare of day.

Our Aborigines have their presiding genii manitoes and spirits, hovering over every fountain, river and lake, of their country, whose malignity they deprecate, but whose beneficence they never implore; and from this, by a combination of comparatively, ancients and moderns, indigenous and local, perhaps a sufficient number of dramatic personages might be ushered on the stage, with an unique, but certainly a novel effect.

For example, *Skipper Hendrick Hudson*, an anglo-Dutchman, in his four-fold hosen and doublet, on the quarter deck of the sloop *Half-Moon*, the Dutch flag, with the admonitory motto, *Eendraght macht macht*, waving over her head, a telescope in one hand, the other supporting a speaking trumpet, vociferating defiance to all intruders on his peculiar domain, to contaminate his ever-moving water with those stagnated in reservoirs, with which he never formed a wish to be connected.

The spirits of the Seneca, Cayuga, Onondaga and Skaneatelas lakes, personified by Indian Chiefs, as hunters, in their gala costumes, painted, crested with the beads, beaks, or plumage of native birds, armed with spears, war clubs, bows, arrows and quivers, smoking the calumet and shaking their rattle traps, in bark canoes, laden with furs, peltries, skins, and beaver and Buffalo robes.

Citizens of the western regions, in canal boats, freighted with hemp, flax, wool, cordage, sail-cloth, woollen and linen fabrics, plaster, salt, fossil, coal, wheat, rye, corn, barley, oats, flour, meal, smoked, pickled and dried fish, beef and pork, pot ashes, lumber, copper, iron, hardware, marble, mill and grind-stones, and innumerous other productions of their wide-spread country, all uniting in request to Skipper Hendrick to be admitted a free intercourse with his great arm of the ocean, to pass to the markets of the world, and to contribute to the lucrative trade of the commercial emporium of his favorite river, accompanied with the assurance, that the inhabitants on the great inland seas and the rivers flowing into them, are prepared to follow in their track, with the cotton, rice, indigo, tobacco, oil and sugar, and other valuable productions of the south.

The venerated *Columbus*, conspicuously stationed on another sloop, firm and erect, bearing a chain wrapped round his left arm, (a memorial of the gratitude of princes,) holding a map of the ample territories which his intelligence and perseverance have bestowed on civilized men—an astrolabe---sounding-line, entwined with sea-weeds, compass and his highly celebrated cask at his feet, his right hand pointing to the canal and ejaculating—*this is in the scope of my own creation*—on the forecastle, *Amerigo Vespucci*, in the garb of a petty officer, deploring the success of his injustice, in usurping the honor of imposing his name on this distinguished portion of the globe, so appropriately due to the greatest human benefactor of his race, *the great Columbus.*

In this effort, more than one of the unities of the drama must be grossly violated—but to snatch a grace beyond the reach of art, and harmonize every discordance, an assemblage of American belles, in a galley, with a band playing some of our most admired national melodies, under a standard inscribed *Virtue our friend*, and *Providence our guide*, would eclipse the meretricious or factitious splendors of either the ancient or modern bark of Cleopatra.

A dramatic writer may extract pageantry from such materials, as fascinating as if the whole olympian group aided the witchery of the exhibition.

AN ALBANIAN.

MOUSE TREAD-MILL.

To the Editor of the Edinburgh Star,

Sir,—Having seen a paragraph in your paper some time ago stating that a gentleman in Kinkaldy has trained two mice, and invented machinery for enabling them to spin cotton yarn, making 5d per day profit. I take the liberty of informing you that a Mr. Hatton of this town, has had two mice constantly employed in the making of sowing thread for upwards of 12 months; and that the curious may be entertained with a fair statement of facts, I hope you will give place to the following description, which is by no means exaggerated, thoroughly understand the amusing operation.—The mouse tread-mill is so constructed, that the common house mouse is enabled to make atonement to society for past offences, by twisting, twining, and reeling from 100 to 120 threads per day (Sunday not excepted,) of the same length and quality with the enclosed hank, which I send as a specimen of their work for the inspection of the curious. To complete their task the little pedestrian has to run ten miles and a half. An ordinary mouse weighs only half an ounce. A half-penny worth of oat meal, at 15d. per peck, serves one of these tread wheel culprits. This journey it performs with ease every day, for the long period of five weeks. In that time it makes (110 threads per day, being the average.) 3,850 threads of 25 inches, which is very nearly nine lengths of the standard reel. A penny is paid here to women for every cut made in the ordinary way. At this rate a mouse earns 9d every five weeks, which is just one farthing per day, or 7s 8d per annum. Take 9d off for board, and allow it for machinery there will arise 6s. of profit from every mouse yearly. The last time I was in company with the mouse employer, he told me that he was going to make application to the heritors for a lease of an old empty house here, the dimensions of which are 100 feet by 50, and 50 in height, which at a moderate calculation, will hold ten thousand mouse mills, sufficient room being left for keepers and some hundred spectators. Allowing 200l. for rent and task masters, and 600l. for the interest of 10,000l. to erect machinery, there will be a balance of 2,300l. per annum. This, Sir, you will say, is projecting with a vengeance, but it would surely be preferable to the old South Sea speculation. I remain your obedient servant, A CONSTANT READER.